

# THE NAPA EXPERIENCE

Wine country has never been so close. The Napa Experience is a great corporate team building opportunity and an interesting way to say *thank you* to your best clients. We are happy to arrange a memorable event that brings Napa to you.

**2-HOUR  
EVENT**

## **DETAILS**

**Event length:** 2-hour event

**Number of guests:** 50–200 guests

**Location:** La Verona, Oliva on the Hill, City Cottage or Spink Pavilion

## **BUFFET COCKTAIL MENU**

- An array of artisanal cheeses in various styles, paired with wines, presented with fresh grapes, strawberries, dried fruits, spiced nuts and lavosh toast
- Fresh vegetable crudité, creamy shallot dip, olive and caper tapenade, sundried tomato tapenade
- Turkey and brie on baguette with dijon and arugula
- Country pâté, cornichons, balsamic cippolini onions, French bread toast
- Gruyère cheese and caramelized onion tart
- Sweet mini peppers filled with herbed goat cheese
- Custom caramels
- 5 hand-selected premium California wines, a selection of local craft beer, imported beer and soft drinks (addition of full bar available)

## **FEES**

**Package price:** \$75 per person

**Set-up and clean-up fee:** \$500

**Bartenders:** \$225 each, 1 bartender per 100 guests

- Buffet cocktail seating, linens, stemware and decor are included in package price.
- A 25% service fee and applicable sales tax will be added to your final invoice.
- Any changes to the package will incur additional cost.

## **FACILITY RENTAL**

**Monday or Wednesday:** \$750–\$1,200\*

**Thursday, Friday or Sunday:** \$2,000–\$2,500\*

**Saturday:** \$2,500–\$2,800\*

*\*location dependent*

**Book your event today!** Contact our sales team at [sales@cateringstlouis.com](mailto:sales@cateringstlouis.com) or 314-961-7588.

  
CATERING  
ST. LOUIS  
EVENTS